

# INFORMATION LETTER

Not for  
Publication

NATIONAL CANNERS ASSOCIATION

For Members  
Only

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## N.C.A. Convention Observance of FDA Anniversary Is Cited

The special observance of the 50th anniversary of the Food and Drug Law by the N.C.A. at its recent Convention is being cited as an example for other associations and firms to follow during 1956.

In a special three-page bulletin to various anniversary committees, trade associations, members of The Association of Food and Drug Officials of the United States, and contributors to the anniversary campaign, Howard A. Prentice, Coordinator for Industry, stated that "There was a great deal in the National Canners' celebration of the 50th anniversary which should inspire other industries to put on similar commemorative observances."

Mr. Prentice's bulletin briefed the N.C.A. program, mentioning the Proclamation by Governor Robert B. Meyner designating the Convention period as the "New Jersey Food and Drug Law Week," and the announcement of the proclamation by Attorney General Grover C. Richman, Jr. The bulletin quoted from remarks by Past President George B. Morrill, Jr., as to the sound historical reasons for N.C.A.'s observance of the anniversary. It

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## Agricultural Research Policy

The importance of research in human nutrition, as a guide for production as well as consumption of farm products, and the need for increased economic research to aid in administering future farm programs was emphasized by the USDA's Agricultural Research Policy Committee at its meeting in Washington February 9-10.

Established under the Research and Marketing Act of 1946, this group meets quarterly to advise the Secretary of Agriculture concerning the USDA's research and marketing activities.

The committee stressed the value of human-nutrition research in providing information on needed farm produc-

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## FDA Standards for Pineapple and Pineapple Juice

The *Federal Register* of February 10 contains the final order establishing standards for canned pineapple under the Federal Food, Drug, and Cosmetic Act. The regulations provide standards of identity and minimum standards of quality for canned pineapple and canned pineapple juice, and standards of fill of container for canned crushed pineapple and canned pineapple juice, and will become effective January 1, 1957.

A proposed regulation was published by the Food and Drug Administration on September 17, 1955 (see *INFORMATION LETTER* of Sept. 24). A few minor changes were recommended by the industry and all of these were incorporated in the final order.

Text of the FDA standards is reproduced beginning on page 135.

## Florida Citrus Canning Ruled Seasonal under 7(b)(3)

The Administrator of the Wage and Hour Division of the Department of Labor has affirmed the decision of a hearing officer that the seasonal overtime exemption authorized by Section 7(b)(3) of the Fair Labor Standards Act is available to operations on the canning of citrus fruit in Florida.

The Administrator also approved the recommendation of the hearing officer that the 7(b)(3) exemption applicable to the dehydration of citrus pulp and waste in Florida be revoked. The Administrator's order was published in the *Federal Register* of January 18 and will be effective 30 days thereafter.

The N.C.A. Board of Directors, at its Convention meeting in 1954, authorized the Association to cooperate with the Florida Canners Association in contesting the petition to deprive the Florida citrus canning industry of the 14-week exemption.

The petition for revocation of the existing seasonal exemption had been filed by the Florida Council of Citrus Workers' Unions in November, 1953.

## N.C.A. Raw Products Work Described at Fieldmen's School

The work of the N.C.A. Raw Products Research Bureau was described in detail by P. K. Shoemaker, Chairman of the Association's Raw Products Committee, in a principal address at the canners school in Geneva, N.Y., February 14-15.

Mr. Shoemaker explained the reasons for industry support of the raw products activity and how the work is organized and carried out, and he reviewed some of the current projects and results obtained to date.

He said that "the primary function of the Raw Products Research Bureau is to identify and define crop problems as well as bring them to the attention of research agencies, such as the state agricultural experiment stations, U. S. Department of Agriculture, industrial laboratories, or to other national groups or associations whose activities are related to the production of crops."

Some crop problems are local, some have regional application, and others are national in scope, Mr. Shoemaker explained. Through its knowledge of what experimental work is now under way, he said, the Raw Products Research Bureau is able to evaluate crop problems where they arise, and to apply to each problem the detailed knowledge of where work is being done on a similar problem, by what scientists, and with what results.

The work of the Raw Products Research Bureau is guided by the advice

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## USDA Protests Truck Rates

The Secretary of Agriculture has petitioned the Interstate Commerce Commission to suspend tariff provisions which have been filed by motor carriers for a 7 percent increase in truck rates and charges with respect to agricultural commodities, farm supplies, fish, and fishery products.

In his petition to the ICC, February 13, the Secretary restated his position of February 2 in opposition to a similar rise in freight rates requested by the railroads (see *INFORMATION LETTER* of Feb. 11, page 124).

## Status of Legislation

**Alaskan fisheries**—H. R. 8405, to transfer supervision of Alaskan fish and game from the Interior Department to the Territorial Government, is one of several bills on which a House Interior Subcommittee began hearings Feb. 16.

**Anti-merger legislation**—Bills that would require pre-notification and permit government suspension of acquisitions, mergers and consolidations are pending before the Anti-monopoly Subcommittee of the House Judiciary Committee. Hearings were held Jan. 16-23.

**Corporate tax extension**—H. R. 9166, to extend existing corporate tax rates, will be considered by House Ways and Means Committee in executive session. No open hearings will be held.

**Customs simplification**—The House-passed bill, H. R. 6040, to revise the method by which the value of imported merchandise is determined for customs evaluation, is pending before the Senate Finance Committee.

**FDA chemical additives**—FDA officials testified Feb. 14 before a House Interstate Commerce Subcommittee on legislation to regulate the use of chemical additives in food (see story, page 133).

**FDA codification**—H. R. 6991, to revise, codify, and enact into law Title 21 of the U. S. Code entitled "Food, Drugs, and Cosmetics," was passed by the House and is pending before the Senate Judiciary Committee pending a report from the Secretary of HEW.

**FDA imitation food**—H. R. 3692, to prohibit the interstate marketing of any "imitation" of a standardized food product, even though the imitation product is plainly labeled as such, is pending before the House Interstate Commerce Committee.

**Gasoline tax**—H. R. 8780, to refund tax paid on gasoline used for farming, passed the House 387-0 Jan. 31. Bill is pending before the Senate Finance Committee; no action scheduled.

**Import quotas**—H. R. 8954 was introduced to supersede H. R. 7925 and others. New bill makes changes that alter the bases of quota imposition and is pending before House Ways and Means Committee.

**Marketing orders**—H. R. 8384, to bring cranberries for canning under the orders provisions of the Agricultural Marketing Agreements Act, is pending before the House Agriculture Committee. No action scheduled.

**National fish policy**—H. R. 8001 and other bills that would establish a

national fisheries policy and would transfer the Fish and Wildlife Service from the Interior Department to the Commerce Department are pending before a House Merchant Marine and Fisheries Subcommittee.

**Negotiated procurement**—H. R. 8710, to limit the authority to make negotiated purchases, has been cleared for floor action in the House.

**OTC**—H. R. 5550, authorizing U. S. participation in the OTC which is intended to provide permanent arrangements for the administration of GATT, will be the subject of hearings by the House Ways and Means Committee beginning March 1.

**Poultry inspection**—Bills "to prohibit the movement in interstate or foreign commerce of unsound, unhealthful, diseased, unwholesome or adulterated poultry or poultry products" have been introduced in both houses. No hearings have been scheduled.

**Price supports**—The Senate Agriculture Committee omnibus farm bill, S. 3183, was introduced Feb. 10 and reported Feb. 16, and Senate action on the bill is expected this coming week. Bill links soil bank plan with a return to supports at a fixed 90 percent of parity. House-passed H. R. 12 providing for rigid supports was reported to Senate without recommendation or written report. House Agriculture Committee will begin hearings Feb. 21 on general farm legislation.

**Statehood**—H. R. 2535, to provide statehood for Alaska and Hawaii, was recommitted to the House Interior and Insular Affairs Committee.

**Sugar Act**—H. R. 7030, to extend and amend the Sugar Act, was passed by the Senate and returned to the House for approval of amendments.

**Trip leasing**—S. 898, to prohibit ICC regulation of the duration of motor carrier leases, was reported by the Senate Interstate Commerce Committee and is on the Senate calendar.

**Wage-hour extension**—No action scheduled in either committee on bills proposing elimination of exemptions and extension of coverage of the Fair Labor Standards Act.

**Waste disposal**—The House Ways and Means Committee has ordered a tax bill to be reported in which a provision is included to encourage the prevention of water pollution by allowing the cost of treatment works for abatement of stream pollution to be amortized over a five-year period.

**Water pollution**—Hearings have been scheduled by a House Public Works Subcommittee for March 12-14 on S. 890, to extend and amend the Water Pollution Control Act of 1948. This bill passed the Senate and was reported to the House during the last session, but was recommitted to the House Committee on Jan. 23.

## Agricultural Research Policy

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tion, both in this country and elsewhere in the world. Committee members pointed out that nutrition studies have already influenced the kinds and amounts of crops grown in the United States and have contributed to increased consumption of livestock and dairy products.

The chronic imbalance in world agriculture—evidenced by food shortages or starvation diets in many areas, along with surpluses of food and fiber in some parts of the globe—was considered due in part to lack of knowledge and appreciation of proper human nutrition, and failure to realize the importance to a nation of farm production to feed and clothe people, rather than solely for commercial purposes. Committee members agreed that it is desirable for the United States, through intensified research and educational effort and technical-assistance programs, to provide leadership and guidance to other countries in expanding their agriculture as needed to improve dietary standards.

The committee also discussed the relation of USDA research to production and cost problems facing the nation's agriculture. It recommended continued emphasis by research agencies of the USDA on work aimed at lowering the costs of crop and livestock production, improving the efficiency of farm and market operations, developing new and improved crops for particular markets, and finding new uses and wider outlets for farm commodities. The group indicated its interest in and approval of progress made in research on the nature and amount of differences between prices farmers are paid for products they raise, farm production costs, and the costs of farm products as delivered to consumers as foods, fabrics, and other goods.

Dr. Byron T. Shaw, administrator of USDA's Agricultural Research Service, who served as chairman of the meeting, reported briefly to the committee on the increased funds for agricultural research—totaling about \$19.5 million—included in the federal budget now before Congress. He also discussed progress being made in planning additional facilities required for animal-disease studies and other research. The committee expressed its satisfaction with the proposed increases in funds and endorsed the need for expanded facilities.

## Chemical Additives in Foods

House Committee hearings on current proposals to amend the Federal Food, Drug, and Cosmetic Act to require pretesting of all new food additives, not generally recognized as safe, were concluded on February 14 with the testimony of the Food and Drug Administration. While agreeing that legislative amendment to require pretesting was essential, Commissioner George P. Larrick objected to various provisions of the Priest and O'Hara bills, H. R. 8271 and H. R. 8275, which are being sponsored by the entire food industry.

Commissioner Larrick urged that in determining whether a food additive should be permitted at any specified level, the FDA should be authorized to consider the functional utility of the proposed new ingredient. He insisted that only where the FDA determines that there was "some definite benefit to the producer or consumer" should any chemical additive be permitted as a new ingredient, even though it was administratively determined that at the level employed there was no hazard to public health. In other words, in determining whether a new food additive should be permitted, the FDA asked the right to pass on its utility as well as possible toxicity. Commissioner Larrick urged that

"it would be inconsistent with safe public-health practice to permit apparently safe quantities of such poisons for no substantial reason—or to permit them where wholly nonpoisonous substances or methods would serve the intended function . . . as well or better and with no risk to the consumer's health."

Commissioner Larrick also objected to the proposal for a *de novo* court review in situations where the FDA concluded that there had not been adequate pretesting so as to show that a proposed additive was safe for the intended use. Both the Commissioner and Assistant General Counsel William W. Goodrich insisted upon a purely administrative determination, reviewable only in a circuit court of appeals, with the administrative findings to stand if on the entire record they could be supported. It was insisted that determining the safety of any food additives involved scientific questions which the courts were not competent to determine. The effect of this suggestion would be to require the prior licensing of all new food additives whose non-toxicity was not generally recognized.

The third principal recommendation of the FDA related to the so-called

"grandfather" clause. Only those food additives now in current use which had been approved by the FDA or by the Meat Inspection Service should, in the view of the FDA, be exempted from the new legislation. Instead, the effective date of the new law should be postponed for about a year in order that all other food ingredients now in use, whose nontoxicity was not generally recognized, could be pretested and given administrative clearance.

Commissioner Larrick also suggested, as had counsel for the N.C.A., that the new law cover the possible toxic effects of methods now under investigation for the preservation of food by radioactive materials.

The hearings are to be held open for a short period to provide an opportunity for further statements to be filed.

## Vogue Magazine

"Connoisseur on Cannery Row" by Rosamund Frost is an interesting article that appears in the February issue of *Vogue* magazine. Prelude to the article is a full-page photograph of a can, shown in a table place setting. The caption says, "Crystal, silver, fine china, and a new American phenomenon—fine cooking, out of a can."

The author began: "When I was a child the sight of a tin can conjured up visions of an unkempt race of migrants in broken-down Model T Fords who not only 'lived out of cans' but left their camp sites littered with them. Now the shining steel-and-tin can is a primary source of really good food because it contains, besides a range of mouth-watering ingredients, a time capsule eliminating hours of paring, chopping, boiling and straining, as well as countless square yards of clutter and storage space in streamlined, smaller-than-you-think kitchens. Last year, for example, American cooks stripped the tops off 28,470,000,000 cans, short-cutting an estimated 35,000,000,000 work hours."

The article carries significant analyses of the contribution of canned foods in these two quoted paragraphs:

"For an amateur cook or an experienced one with not very much time, canned food makes a professional beginning for even a party meal. (The contents of the can should be regarded merely as an ingredient)."

"Warning: the intelligent cook is a tasting cook who improves as she goes along, supplementing sherried soups, for instance, with a fresh splash of sherry since the sensitive overtones of the liquor are diminished by

the canning process, and stepping up the allure of canned vegetables (purposely left rather bland) with added seasoning."

The article goes on to bring out other virtues of canned foods. "The race from field to kitchen, now supervised by food chemists, who calculate the exact moment when a kernel of corn, or of anything else, ought to be popped into its vacuum pack, can no longer be won by home preservers, for most canneries stand squarely in the middle of their produce. And the average kitchen garden will not, as yet, grow a pineapple and a Delicious apple in the same small patch. Nature herself has been regimented for speed; entire crops are trained to ripen simultaneously, to be mowed at a single swathe; fruits, by some mystic plan, to grow all one size; and string beans to give up their native Grecian bend for greater symmetry and easier packing. Peas submit, before canning, not only to the pricks and pinches of outrageous fortune but of a Tenderometer."

And, the article states, "Most important of all is the fact that many canneries employ panels of specialists who think of what goes to the table, experimenting and evaluating in testing kitchens to make food from the can as good and as useful as possible."

## Farm Journal

A feature on canned soups by Catherine N. Maurer, food editor, appeared in the January issue of the *Farm Journal* magazine. The article was entitled "Soup: Mainstay of Quick Casseroles."

Mrs. Maurer said, "A good casserole is a congenial blend of flavors and textures, each pleasing in itself. As every good cook knows, achieving this agreeable blend takes considerable time—unless you can speed up preparation by using such reliable prepared standbys as canned soup. Fortunately, there's a wide variety of ready-to-use soups from which to choose."

"Recently we asked homemakers in our Farm Journal Family Test Group to tell us their favorite uses for canned soup. They like it as a quick sauce—and as a binder in casserole dishes."

Five casserole recipes, favorites of members of the Test Group, were given. Three were pictured in color. The recipes used canned cream of celery, cream of mushroom, tomato, onion, and black bean soups, and red kidney beans.



## Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of December has been reported by the Agricultural Marketing Service, USDA, at 188,655 thousand pounds, including quantities for defense.

### CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION DECEMBER, 1955

	3 Lbs. Under & over 3 Lbs.	Total (thousands of pounds)
Luncheon meat.....	16,533	13,256 29,791
Canned hams.....	23,761	593 24,354
Beef hash.....	307	5,560 5,868
Chili con carne.....	775	12,729 13,504
Vienna sausage.....	188	3,061 4,149
Frankfurters and wieners in brine.....	3	460 463
Deviled ham.....		563 563
Other potted and deviled meat products.....	4	3,070 3,074
Tamales.....	250	2,923 3,172
Sliced, dried beef.....	21	289 310
Chopped beef.....	2	1,947 1,949
Meat stew.....	171	7,624 7,795
Spaghetti meat products	108	3,942 4,050
Tongue (not pickled)...	52	315 367
Vinegar pickled products	1,023	1,507 2,531
Sausage.....		1,293 1,293
Hamburger.....	379	3,234 3,612
Soups.....	1,571	50,075 51,646
Sausage in oil.....	225	427 652
Tripe.....	177	640 817
Brains.....	81	306 387
Loins and picnics.....	2,541	177 2,718
All other products 20% or more meat.....	586	7,935 8,521
All other products less than 20% meat (ex- cept soup).....	314	12,686 13,000
Total all products.....	49,077	135,513 184,589

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense agencies are not included in these items. Total production, including quantities for defense agencies, was 188,655 thousand pounds.

## 1955 Packs of Fruits

Reports on the 1955 packs of canned purple plums, plums, spiced and sweet pickled peaches, and figs have been issued by the N.C.A. Division of Statistics.

### PURPLE PLUMS

	1954	1955
	(actual cases)	
Wash. and Ore.....	1,762,107	1,693,658
Other states.....	23,243	130,056
U. S. Total.....	1,785,440	1,823,714

### PLUMS

The 1955 pack of canned plums (not purple) totaled 71,478 actual cases as compared with the 1954 pack of 134,092 cases.

### SPICED AND SWEET PICKLED PEACHES

The 1955 pack of canned spiced and sweet pickled peaches totaled 636,653

actual cases as compared with the 1954 pack of 677,095 cases. Of the 1955 total, 572,359 cases were packed in California and 64,294 cases in other states.

### FIGS

The 1955 pack of canned figs in California totaled 922,697 actual cases as compared with the 1954 pack of 770,127 cases.

## 1955 Packs of Berries

Reports on the 1955 packs of canned blackberries, black raspberries, red raspberries, and strawberries have been issued by the N.C.A. Division of Statistics.

### BLACKBERRIES

	1954	1955
	(actual cases)	
Northwest.....	149,056	213,551
Other states.....	204,427	205,655
U. S. Total.....	413,483	419,206

### BLACK RASPBERRIES

	1954	1955
	(actual cases)	
New York.....	(a)	6,607
Michigan.....	151,895	106,263
Other states.....	8,158	5,576
U. S. Total.....	160,023	118,536

(a) Included in other states.

### RED RASPBERRIES

	1954	1955
	(actual cases)	
Northwest.....	110,922	66,501
New York.....	26,058	15,924
Other states.....	4,127	318
U. S. Total.....	141,107	82,743

### STRAWBERRIES

	1954	1955
	(actual cases)	
Northwest.....	49,231	34,129
Other states.....	82,840	24,026
U. S. Total.....	132,071	58,155

## N.C.A. Raw Products Work

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of the N.C.A. Raw Products Committee, and some of the work is coordinated by its Technical Advisory Committees. The TAC's also have utilized others in the canning field as special action subcommittees to handle specific problems.

Technical Advisory Committees are coordinating research now on five raw products problems. Mr. Shoemaker listed these as the development of precision vegetable planters, to help achieve greater uniformity and productivity of such crops; the establishment of an acceptable method of test-

ing seed quality, so as to obtain uniformity in growth and yield of seed lots; further development of mobile viners, through field evaluation of their effectiveness; the study on the effectiveness of row crop spraying equipment, aimed at achieving efficiency and economy in disease control; and the encouragement of research on fruit problems, so that the objectives being sought by agricultural institutions will relate to the use of fruits for processing.

These and other aspects of the TAC activities also were discussed at the New York school by three TAC members, W. D. Tyler, Morton Adams, and W. E. Hays.

Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, and Dr. Edwin A. Crosby, Assistant Director, also took part in the conference, which was designated formally as the 31st Annual Fieldmen's Conference conducted by the New York State Canners and Freezers Association.

Don J. Tobin, N.C.A. representative from New York State on the Farm Youth Program, briefly discussed the 1955 program and plans for carrying on the work in his state this year. He also presented to the New York State canning crops winner, Stephen Smith of Ontario County, a first place blue ribbon and silver pin awarded by the National Junior Vegetable Growers Association, and a U. S. savings bond on behalf of the New York State Canners and Freezers Association.

As a part of this presentation Dr. Mahoney showed the film taken at Atlantic City where Secretary Benson presented the national award for 1955 to William Rockefeller. This film contains a description of the part played by the state N.J.V.G.A. leader, the N.C.A. canner representative, the secretary of the state canners association, and the high school teachers of agriculture in carrying out the N.J.V.G.A.-N.C.A. Farm Youth Program on canning crops.

## Sweden Tariff Rates

Sweden has lowered the rate of duty on imports of canned apricots, peaches, pears, and mixed fruits.

Effective January 1, the duty on these items was reduced from 35 to 30 kroner (one kroner = U. S. \$0.1934) per 100 kg.

The reduced rate was granted by Sweden in recent negotiations under the General Agreement on Tariffs and Trade.

## Text of FDA Standards for Canned Pineapple and Canned Pineapple Juice

Following is the text of the FDA standards for canned pineapple and pineapple juice, as published in the *Federal Register* of February 10:

§ 27.50 *Canned pineapple; identity; label statement of optional ingredients.* (a) Canned pineapple is the food prepared from one of the following optional forms of units obtained from peeled, cored, mature fruits of the pineapple plant:

(1) Sliced, slices; consisting of whole circular slices cut across the axis of the peeled, cored fruit cylinders.

(2) Half sliced, half slices; consisting of semicircular halves of slices. A unit that is approximately one-half slice is considered to be a half slice.

(3) Broken sliced, broken slices; consisting of arc-shaped portions cut or broken from slices, which portions are not uniform in size or shape.

(4) Tidbits; consisting of sectors cut from slices. Tidbits are reasonably uniform in size and shape; they are predominantly from  $\frac{1}{16}$ -inch to  $\frac{1}{4}$ -inch thick and, except for an occasional unit, each sector is not larger than one-sixth of the slice from which cut.

(5) Chunks; consisting of short, thick pieces cut from thick slices or from peeled, cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than  $\frac{1}{16}$ -inch, a width greater than  $\frac{1}{16}$ -inch, but a longest dimension (along any edge) not greater than  $1\frac{1}{2}$  inches.

(6) Cubes, diced; consisting of cube-shaped pieces cut from slices or from peeled, cored fruit. Except for an occasional unit, the longest dimension (along any edge) of each unit is not greater than  $\frac{1}{16}$ -inch.

(7) Spears, fingers; consisting of long, slender pieces cut parallel to the core axis from peeled, cored fruit cylinders. The units are not larger than one-sixth of the cylinder from which they are cut, and they are not less than  $2\frac{1}{2}$  inches long.

(8) Crushed; consisting of shredded or finely cut pieces of fruit flesh. The optional forms of units specified by subparagraphs (1) through (7) of this paragraph are canned with one of the optional packing media specified in paragraph (b) of this section. The optional form of unit specified by subparagraph (8) of this paragraph may be canned with one of the optional packing media specified in paragraph (b) (2) through (6) of this section or with one of the optional sweetening ingredients specified in paragraph (d) of this section. The food is sealed in containers, and is so processed by heat,

either before or after sealing, as to prevent spoilage.

(b) The optional packing media referred to in paragraph (a) of this section are:

- (1) Water.
- (2) Pineapple juice.
- (3) Clarified juice.
- (4) Light sirup.
- (5) Heavy sirup.
- (6) Extra-heavy sirup.

(c) For the purposes of this section:

(1) Pineapple juice conforms to the definition and standard of identity for unsweetened pineapple juice as specified in § 27.54, except that it is not required to be separately sealed in containers and so processed by heat as to prevent spoilage. Clarified juice is the liquid collected from cutting various forms of units from pineapple fruits, or the liquid expressed wholly or in part from pineapple cores, shells, or from pineapple flesh or parts thereof, which liquid is clarified and may be further refined or concentrated; but if the concentration is such that the packing medium conforms to the density range for one of the sirups hereinafter specified, such concentrated liquid is considered to be light sirup, heavy sirup, or extra-heavy sirup, as the case may be.

(2) Except as the concentrated, clarified juice is considered to be a sirup packing medium as above provided, each of the packing media light sirup, heavy sirup, and extra-heavy sirup consists of an optional sweetening ingredient as specified in paragraph (d) of this section, dissolved in one or any mixture of two or more of the liquids designated in subparagraphs (1), (2), and (3) of paragraph (b) of this section. The sirup packing media have respective densities as determined by the method specified in "Official Methods of Analysis of the Association of Official Agricultural Chemists," Eighth Edition, on page 533, under the heading "Solids—By Means of Spindle—Official," using the Brix hydrometer 15 days or more after the pineapple is canned, which are within the ranges specified for each in the following list:

Packing medium	Brix measurement
Light sirup.....	14° or more but less than 18°
Heavy sirup.....	18° or more but less than 22°
Extra-heavy sirup.....	22° or more but not more than 35°

(3) In the case of crushed pineapple (paragraph (a) (8) of this section), the juice resulting from cutting or shredding the pineapple flesh is considered to be pineapple juice, without

regard to whether it has or has not been drained away from the pieces of pineapple.

(d) The optional sweetening ingredients referred to in paragraphs (a) and (c) of this section are:

- (1) Sugar.
- (2) Invert sugar sirup.
- (3) Any mixture of optional sweetening ingredients designated in subparagraphs (1) and (2) of this paragraph.

(4) Any of the optional sweetening ingredients designated in subparagraphs (1), (2), and (3) of this paragraph with dextrose, provided that the weight of the solids of dextrose does not exceed one-third of the total weight of the solids of the combined sweetening ingredients.

(5) Any of the optional sweetening ingredients designated in subparagraphs (1), (2), and (3) of this paragraph with corn sirup or with dried corn sirup or with glucose sirup or with dried glucose sirup, or with any two or more of these, provided that the weight of the solids of corn sirup, dried corn sirup, glucose sirup, dried glucose sirup or the sum of the weights of the solids of corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup, in case two or more of these are used, does not exceed one-fourth of the total weight of the solids of the combined sweetening ingredients.

(6) Any mixture of the optional ingredients designated in subparagraphs (4) and (5) of this paragraph.

(e) For the purposes of this section:

(1) The term "sugar" means refined sugar (sucrose).

(2) The term "invert sugar sirup" means an aqueous solution of inverted or partly inverted, refined or partly refined sucrose, the solids of which contain not more than 0.3 percent by weight of ash and which is colorless, odorless, and flavorless except for sweetness.

(3) The term "dextrose" means the hydrated or anhydrous monosaccharide obtained from hydrolyzed starch.

(4) The term "corn sirup" means a clarified, concentrated aqueous solution of the products obtained by incomplete hydrolysis of cornstarch and includes dried corn sirup. The solids of corn sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose. The term "glucose sirup" means a sirup that conforms to the definition in this subparagraph for corn sirup, except that it is made from any edible starch and includes dried glucose sirup.

(f) The name of the canned pineapple prepared from each of the optional forms of pineapple ingredient

specified in paragraph (a) of this section is as follows:

(1) If the optional form is one designated in paragraph (a) (1) to (7), inclusive, of this section, the name is "pineapple," preceded or followed, for each of the indicated optional forms of units, by the words here specified:

- (a) (1) "sliced" or "slices."
- (a) (2) "half sliced" or "half slices."
- (a) (3) "broken sliced" or "broken slices."
- (a) (4) "tidbits."
- (a) (5) "chunks."
- (a) (6) "cubes" or "diced."
- (a) (7) "spears" or "fingers."

(2) If the optional form is one designated in paragraph (a) (8) of this section, the name is "pineapple," preceded or followed by the word "crushed." If the crushed pineapple, when drained by the method specified in § 27.51 (b) (1), yields not less than 73 percent but less than 78 percent by weight of drained material, the word "crushed" or the words "crushed pineapple" in the name of the food may be preceded or followed by the words "heavy pack," and if it yields 78 percent or more by weight of drained material the word "crushed" or the words "crushed pineapple" may be preceded or followed by the words "solid pack."

(g) (1) The labels of canned pineapple prepared from the optional forms of pineapple specified in paragraph (a) (1) to (7), inclusive, of this section shall bear the name of the optional packing medium used as specified in paragraph (b) of this section, preceded by "in" or "packed in." Whenever the optional packing medium pineapple juice, as specified in paragraph (b) (2) of this section, is used, the words "pineapple juice" may be preceded by the word "unsweetened." The labels of crushed pineapple canned with the optional packing media specified in paragraph (b) (2) to (6), inclusive, of this section shall bear the statement "in . . . ." or "packed in . . . .," the blank being filled in with the name of the optional packing medium used as specified in paragraph (b) of this section, but in lieu of such statement crushed pineapple canned with pineapple juice (paragraph (b) (2) of this section) may be labeled "unsweetened," and crushed pineapple canned with pineapple juice and sugar may be labeled "lightly sweetened" or "heavily sweetened," if the drained liquid conforms to the density ranges specified in paragraph (c) of this section for light sirup, heavy sirup, or extra-heavy sirup, respectively.

(2) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements herein specified, showing the optional ingredients used, shall

conspicuously precede or follow the name, without intervening written, printed, or graphic matter, except that the adjectival designation of the State, Territory, or possession of the United States or of the foreign country in which the pineapples were grown may intervene.

§ 27.51 Canned pineapple; quality; label statement of substandard quality. (a) The standard of quality for canned pineapple is as follows:

(1) In the case of broken slices, not more than 10 percent of the drained weight may consist of pieces having an arc of less than 90° and not more than 5 percent of the drained weight of the contents of the container, as determined by the method prescribed in paragraph (b) (1) of this section:

(i) Consists of pieces that measure in thickness less than  $\frac{1}{16}$ -inch or more than 1 inch; or

(ii) Consists of pieces that measure less than  $\frac{1}{16}$ -inch in width as measured from the outer edge to the inner edge.

(2) (i) In the case of cubes or diced pineapple, not more than 10 percent of the drained weight consists of units of such size that they pass through the screen when tested by the method prescribed in paragraph (b) (4) of this section; and

(ii) Not more than 15 percent of the drained weight consists of pieces weighing more than  $\frac{1}{16}$ -ounce each.

(3) In the case of chunks, not more than 15 percent of the drained weight consists of pieces weighing less than  $\frac{1}{16}$ -ounce each.

(4) (i) In the case of slices and spears, the drained weight of the largest unit in the container is not more than 1.4 times the weight of the smallest.

(ii) In the case of half slices, the drained weight of the largest unit in the container is not more than 1.75 times the weight of the smallest (except for an occasional broken piece due to splitting or an occasional whole slice not quite completely cut through).

(5) In the case of broken slices, not more than 5 percent of the drained weight of the contents of the can consists of broken slices having an outside diameter differing by as much as  $\frac{1}{16}$ -inch from that of those present in greatest proportion by weight.

(6) In the case of tidbits, not more than 15 percent of the drained weight consists of tidbits each of which weighs less than three-fourths as much as the average weight of all the untrimmed tidbits in the container.

(7) In the case of slices and half slices, not more than 7½ percent by count of the units in a container may be excessively trimmed, but in any container having not more than 10

units, one unit may be excessively trimmed, and in any container having more than 10 units, but not more than 27 units, two units may be excessively trimmed. Such slices and half slices are excessively trimmed if the portion trimmed away exceeds 5 percent of the apparent physical bulk of the perfectly formed unit and if such trimming destroys the normal circular shape of the outer or inner edge of the unit.

(8) In the case of broken slices and spears, not more than 15 percent by count of the total units in the container, and, in the case of tidbits, not more than 15 percent of the drained weight, consist of units excessively trimmed. Broken slices, spears, and tidbits are excessively trimmed if the normal shape of these units is destroyed by such trimming.

(9) In the case of slices, half slices, broken slices, spears, chunks, cubes, and tidbits, not more than 12½ percent by count of the units in any container may be blemished, but in containers having not more than five units, one unit may be blemished; in containers having more than five units but not more than 10 units, two units may be blemished; and in containers having more than 10 units, but not more than 32 units, four units may be blemished. Blemishes include:

(i) Any of the following, if in excess of  $\frac{1}{16}$ -inch in the longest dimension on the exposed surface of the unit: Eyes, pieces of shell, brown spots.

(ii) Deep fruit eyes.

(iii) Bruised portions.

(iv) Other abnormalities that it is possible to detect in good commercial practice before sealing in the containers.

(10) In the case of crushed pineapple, not more than 1½ percent of the drained weight of the contents of the can consists of fragments bearing such blemishes.

(11) In the case of spears, not more than one unit per container is mashed; in the case of slices and half slices, not more than one unit in containers of 25 units or less, and not more than three units in containers of more than 25 units are mashed; in the case of broken slices, not more than 5 percent by count of the units in the container is mashed; in the case of chunks, not more than three of the units in containers of less than 70 units, or 5 percent of the units in containers of 70 units or more, is mashed; in the case of tidbits, not more than three of the units in containers of less than 150 units, or 2 percent of the units in containers of 150 units or more, is mashed. (A unit that has lost its normal shape because of ripeness and which bears no mark of mechanical injury shall not be considered as mashed).



(12) In the case of all forms of canned pineapple, not more than 1.1 ounces of core is contained in 1 pound of drained fruit, as determined by the method prescribed in paragraph (b) (8) of this section.

(13) In the case of all forms of canned pineapple, not more than 1.35 grams of acid, as determined by the method prescribed in paragraph (b) (9) of this section and calculated as anhydrous citric acid, is contained in 100 milliliters of the liquid drained from the product 15 days or more after the pineapple is canned.

(14) In the case of crushed pineapple the drained weight of pineapple, as determined by the method prescribed in paragraph (b) (1) of this section, is not less than 63 percent of the net weight of the contents of the container.

(b) The methods to be employed to determine whether canned pineapple meets the requirements of paragraph (a) of this section are as follows:

(1) Determine the drained weight of the canned pineapple by the following procedure: Pour the contents of the can on a round sieve made with No. 8 woven-wire cloth complying with the specifications for such cloth in Table I of "Standard Specifications for Sieves," published March 1, 1940, in L. C. 584 of the United States Department of Commerce, National Bureau of Standards. Use a sieve 8 inches in diameter for containers of less than 3 pounds net contents and a sieve 12 inches in diameter for larger containers. Incline the sieve, without shifting the contents, to facilitate draining. Allow to drain for 2 minutes from the time the contents of the container are poured on the sieve. Immediately transfer the drained pineapple to a clean, dry, tared pan by inverting the sieve over the pan in one moderately rapid motion, and determine the weight of the drained pineapple.

(2) In the case of broken slices and spears, check the dimensions and weight of each unit against the requirements of paragraph (a) (1), (4), and (5) of this section.

(3) In the case of cubes, chunks, and tidbits, check the weight of the units against the requirements of paragraph (a) (2) (ii), (3), and (6) of this section.

(4) Test cubes for compliance with paragraph (a) (2) (i) of this section by placing the cubes, a few at a time, on the meshes of a sieve designated as  $\frac{1}{16}$ -inch in Table I of "Standard Specifications for Sieves," described in subparagraph (1) of this paragraph. After shaking gently, remove those that remain on the sieve before testing the next portion. Continue portionwise until all units are tested, then determine the aggregate weight of

those units that have passed through the sieve.

(5) Except in the case of cubes, chunks, and crushed pineapple, inspect all the units in the container to determine those that have been excessively trimmed, as defined in paragraph (a) (7) or (8) of this section.

(6) Except in the case of crushed pineapple, segregate and count each unit that is blemished, as defined in paragraph (a) (9) of this section. In the case of crushed pineapple, segregate each fragment of crushed pineapple bearing a blemish and determine the aggregate weight of such fragments to determine compliance with paragraph (a) (10) of this section.

(7) Except in the case of cubes and crushed pineapple, count the total units in the container and the number of mashed units, to determine compliance with paragraph (a) (11) of this section.

(8) In the case of each form of optional pineapple ingredient, identify and separate any core material cleanly from each of the units in the container, and weigh the aggregate of such core material. Calculate the weight of the core material per pound of drained fruit, to determine compliance with paragraph (a) (12) of this section.

(9) Determine the total acidity of the drained liquid by titration, using the following method: Measure with a pipette 10 milliliters of the unfiltered drained liquid into a 250-milliliter Erlenmeyer flask. Add 25 milliliters of freshly boiled, distilled water and 0.3 milliliter of 1-percent phenolphthalein solution. Titrate with one-tenth normal sodium hydroxide solution to a faint, permanently pink coloration. Multiply the number of milliliters of one-tenth normal sodium hydroxide required by 0.064 to calculate the number of grams of anhydrous citric acid per 100 milliliters of drained liquid.

(c) If the quality of canned pineapple falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of sub-standard quality specified in § 10.3 (a) of this subchapter, in the manner and form therein specified. However, if the quality of canned pineapple falls below standard with respect to only one of the factors of quality specified in paragraph (a) (1) through (14) of this section, there may be substituted for the second line of such general statement of sub-standard quality a new line as specified below, after the number corresponding to each subparagraph of paragraph (a) of this section that such canned pineapple fails to meet, as follows:

(1) "Small broken pieces" or "Thick broken pieces," as the case may be.

(2) (i) "Irregular small pieces";

(ii) "Mixed sizes." (These words are to be used only where the cubes are of mixed sizes and the tolerance for units larger than maximum size is exceeded.)

(3) "Irregular small pieces."

(4) "Mixed sizes."

(5) "Mixed sizes."

(6) "Mixed sizes."

(7) "Excessively trimmed."

(8) "Excessively trimmed."

(9) "Blemished" or "Contains blemished pieces."

(10) "Blemished" or "Contains blemished pieces."

(11) "Mashed units" or "Contains mashed units."

(12) "Poorly cored" or "Excessive core."

(13) "Excessively tart."

(14) "Contains excess liquid."

§ 27.52 *Canned crushed pineapple; fill of containers; label statement of substandard fill.* (a) The standard of fill of container for canned crushed pineapple is a fill of not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in § 10.2 (b) of this subchapter.

(b) If canned crushed pineapple falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard fill specified in § 10.3 (b) of this subchapter, in the manner and form therein specified.

§ 27.54 *Canned pineapple juice; identity; label statement of optional ingredients.* (a) Canned pineapple juice is the unconcentrated juice from the flesh or parts thereof, or from the cores, or from both such flesh and cores, of mature pineapples. Canned pineapple juice may be extracted cold, or heat may be used in the extraction, but in neither case is water added. Canned pineapple juice contains finely divided insoluble solids, but it does not contain pieces of shell, seeds, or other coarse or hard substances. It may be sweetened with sugar. Before or after sealing in the container, canned pineapple juice is so processed by heat as to prevent spoilage.

(b) For the purposes of this section, the term "sugar" means refined sugar (sucrose).

(c) The name of the food is "pineapple juice." If no sugar is added, the word "unsweetened" may immediately precede or follow the words "pineapple juice."

(d) If the optional sweetening ingredient sugar is used, the label shall bear the statement "sugar added."

(e) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words herein specified, showing the optional ingredient used, shall conspicuously precede or follow the name, without intervening written, printed, or graphic matter, except that the adjectival designation of the State, Territory, or possession of the United States or of the foreign country in which the pineapples were grown may intervene.

§ 27.55 *Canned pineapple juice; quality; label statement of substandard quality.* (a) The standard of quality for canned pineapple juice is as follows:

(1) The soluble solids content is not less than 10.5° Brix, as determined by the method prescribed in paragraph (b) (1) of this section.

(2) The acidity, as determined by the method prescribed in paragraph (b) (2) of this section, is not more than 1.35 grams of anhydrous citric acid per 100 milliliters of the juice.

(3) The ratio of the degrees Brix to total acidity, as determined by the method prescribed in paragraph (b) (3) of this section, is not less than 12.

(4) The quantity of finely divided "insoluble solids," as determined by the method prescribed in paragraph (b) (4) of this section, is not less than 5 percent nor more than 30 percent.

(b) The methods referred to in paragraph (a) of this section are as follows:

(1) Determine the degrees Brix of the canned pineapple juice by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," "Solids—By Means of Spindle—Official" (Eighth Edition, page 533, section 29.9).

(2) Determine the total acidity of the canned pineapple juice by titration by the method prescribed in § 27.51 (b) (9).

(3) Divide the degrees Brix determined as prescribed in subparagraph (1) of this paragraph by the grams of anhydrous citric acid per 100 milliliters of juice, determined as prescribed in subparagraph (2) of this paragraph, and report the results as ratio of degrees Brix to total acidity.

(4) Determine the quantity of "insoluble solids" in canned pineapple juice as follows: Measure 50 milliliters of thoroughly stirred pineapple juice into a cone-shaped graduated tube of the long-cone type, measuring approximately  $4\frac{1}{8}$  inches from tip to top calibration and having a capacity of 50 milliliters. Place the tube in a suitable centrifuge the approximate speed of which is related to diameter of swing in accordance with the table

immediately below. The word "diameter" means the over-all distance between the tips of opposing centrifuge tubes in operating position.

Diameter (inches):	Approximate revolutions per minute
10.....	1,600
10½.....	1,570
11.....	1,534
11½.....	1,500
12.....	1,468
12½.....	1,438
13.....	1,410
13½.....	1,384
14.....	1,359
14½.....	1,336
15.....	1,313
15½.....	1,292
16.....	1,271
16½.....	1,252
17.....	1,234
17½.....	1,216
18.....	1,199
18½.....	1,182
19.....	1,167
19½.....	1,152
20.....	1,137

The milliliter reading at the top of the layer of "insoluble solids," after centrifuging 3 minutes, is multiplied by two to obtain the percentage of "insoluble solids."

(c) If the quality of canned pineapple juice falls below the standard prescribed in paragraph (a) of this section, the label shall bear the general statement of substandard quality specified in § 10.3 (a) of this subchapter, in the manner and form therein specified.

§ 27.56 *Canned pineapple juice; fill of container; label statement of substandard fill.* (a) The standard of fill of container for canned pineapple juice is a fill of not less than 90 percent of the total capacity of the container, as determined by the general method for fill of container prescribed in § 10.2 (b) of this subchapter.

(b) If canned pineapple juice falls below the standard of fill of container prescribed in paragraph (a) of this section, the label shall bear the statement of substandard fill specified in § 10.3 (b) of this subchapter, in the manner and form therein specified.

*Effective date.* This order shall be effective January 1, 1957.

## N.C.A. Convention Observance

(Concluded from page 131)

mentioned the special display of scientific instruments developed during 50 years of food standards development in canned foods. It included quotations from the speakers—H. N. Riley of the Citizens Advisory Committee on the Food and Drug Administration; Dr. K. F. Meyer, Director Emeritus, The George Williams Hooper Foundation, University of California Medical Center; and Commissioner George P. Larrick of the Food and Drug Administration.

The Commissioner's office also has requested and has been furnished additional copies of the Meyer and Riley addresses. Their plan is to distribute Dr. Meyer's speech to their various districts so that it may be included as a reference document to aid in the instruction of FDA inspectors. The Riley manuscript is to be used as an example of industry attitude toward and cooperation with Food and Drug Law principles, and will be part of the material for use and reference in planning of additional anniversary events this year.

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